

BUTCHER

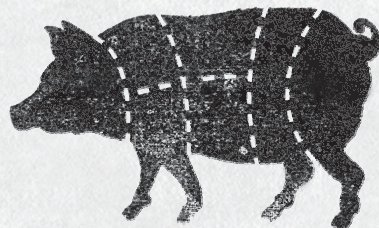
930 TCHOUPITOULAS · NEW ORLEANS, LOUISIANA · 504 588-7675 · COCHONBUTCHER.COM

James Beard Award-winning chefs Donald Link and Stephen Stryjewski bring a commitment to using fresh, naturally raised, local ingredients to their award-winning wine bar and meat market.



The menu features sandwiches, small plates and daily specials, as well as an extensive catering menu.

Butcher offers an array of housemade pickles, jellies, jams and sauces, as well as a carefully curated collection of handmade knives, cutting boards and branded merchandise.



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CORPORATE REALTY

COCHON BUTCHER'S MAC AND CHEESE

SERVES 6-8

INGREDIENTS

1 cup onions, chopped
6 oz. butter
6 oz. or 12 tablespoons flour
1 bay leaf
2 tablespoons hot sauce
salt and pepper, to taste
6 ¼ cups of milk (room temperature)
1 ½ cups cream (room temperature)
8 oz. cream cheese (room temperature)
1 lb. elbow macaroni
16 oz. shredded sharp cheddar
1 cup bread crumbs

METHOD

In a heavy bottom pot, melt butter and sweat down the onions. When onions are translucent add flour while continuously whisking (about 3 minutes). When the roux is well incorporated and hot, begin to add the milk and cream. Keep whisking as not to let the sauce clump up. Reduce heat, making sure to stir every few minutes. It should take approximately 45 minutes to properly cook the sauce. Season with hot sauce, salt and pepper. Then add cream cheese and whisk vigorously. It will take about 15 minutes to melt the cream cheese. Boil macaroni in heavily salted water. Drain noodles, add cheddar cheese to the hot noodles and stir to melt. Add the sauce to the noodles, mix well.

ASSEMBLY

Pour mac and cheese into a shallow dish. The final dish will look soupy, but will set when cooked or cooled in the fridge. Top with buttered bread crumbs. Bake in a 350°F oven until the bread crumbs are golden brown and the dish is hot and bubbly (about 20 minutes).

